

Title (en)
ICE-CREAM COATING COMPOSITIONS

Title (de)
SPEISEEISBESCHICHTUNGSZUSAMMENSETZUNGEN

Title (fr)
COMPOSITIONS D'ENROBAGE DE CREMES GLACEES

Publication
EP 0786943 B2 20020605 (EN)

Application
EP 95933418 A 19950922

Priority
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Abstract (en)
[origin: WO9610339A2] Ice-cream coating compositions with reduced waxiness are obtained by using as fat the following triglyceride-compositions: < 10 % of SSS; 25 - 80 % of SUS; 2 - 20 % of SSU; 8 - 60 % of (SSU + USU); < 10 % of U3; S = saturated fatty acid with C16-C24; U = unsaturated fatty acid C18+, while the C16:C18 - saturates weight ratio of the triglycerides is > 2.0.

IPC 1-7
A23G 9/02; A23D 9/00

IPC 8 full level
A23D 7/00 (2006.01); **A23D 9/00** (2006.01); **A23G 9/00** (2006.01); **A23G 9/32** (2006.01); **A23G 9/48** (2006.01); **A23P 1/08** (2006.01)

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